

DINNERLY



Bacon-Swiss Egg Bite Breakfast Sammie

with Jammy Tomatoes & Sriracha Mayo



under 20min



2 Servings

Forget coffee—a bite into this flavor bomb will really wake you up in the morning. Just heat the egg bites, cook tomatoes until they're nice and jammy, whip up a spicy Sriracha mayo, and assemble your breakfast sammie. Quick, easy, and delicious: that's what we call a perfect start to the day. We've got you covered!

WHAT WE SEND

- 1 plum tomato
- 1 box bacon-Swiss egg bites (4 bites/box) ^{3,7}
- 2 potato buns ¹
- 1 pkt Sriracha ¹⁷
- 1 oz pkt mayonnaise ^{3,6}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 43g, Carbs 29g, Protein 21g



1. Prep tomato & egg bites

Cut **tomato** into ¼-inch slices; season all over with **salt** and **a few grinds of pepper**.

Remove **2 or 4 egg bites** from packaging (use 2 egg bites per sandwich for a heartier breakfast, or use 1 and save the others for a quick protein kick another day).



2. Cook tomato & egg bites

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **tomatoes** and **egg bites**; cook until egg bites are browned and warmed through, and tomatoes are soft and charred around the edges, about 2 minutes per side. Transfer to a plate.

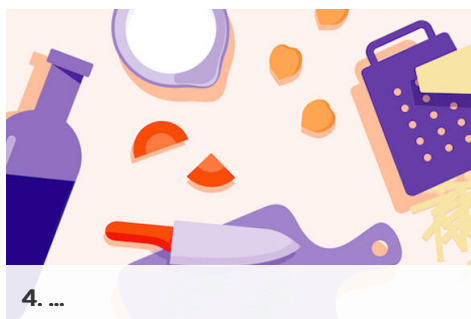


3. Finish & serve

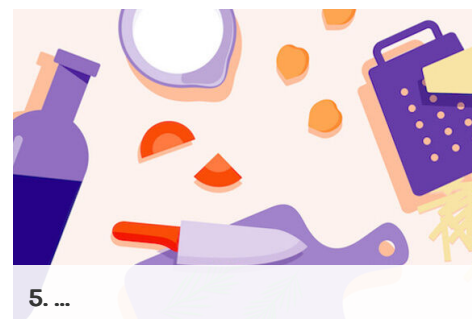
Split **buns** and place cut sides down in same skillet; cook until toasted, about 1 minute.

While buns toast, in a small bowl, stir to combine **Sriracha** and **mayonnaise**.

Cut **egg bites** into thick slices. Spread **Sriracha mayo** on **buns**, then top with **sliced egg bites** and **tomatoes**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Sit back, relax, and enjoy your Dinnerly!